



POINTS
OF
INTEREST

- Kentucky Trip
- Jack Daniels Cooperage
- Birthdays
- Retirement
- Department News
- National Catfish Month
- Recipes

Good Spirits

AUGUST 2014

ABC Product Team Hand-Selects KY Bourbons for Alabama Stores



(From left to right) ABC Product General Manager Randall Smith, Assistant Administrator William Thigpen, Glazer's Jeff Anderson, and Four Roses' Master Distiller Jim Rutledge discuss the nuances of Kentucky bourbons.

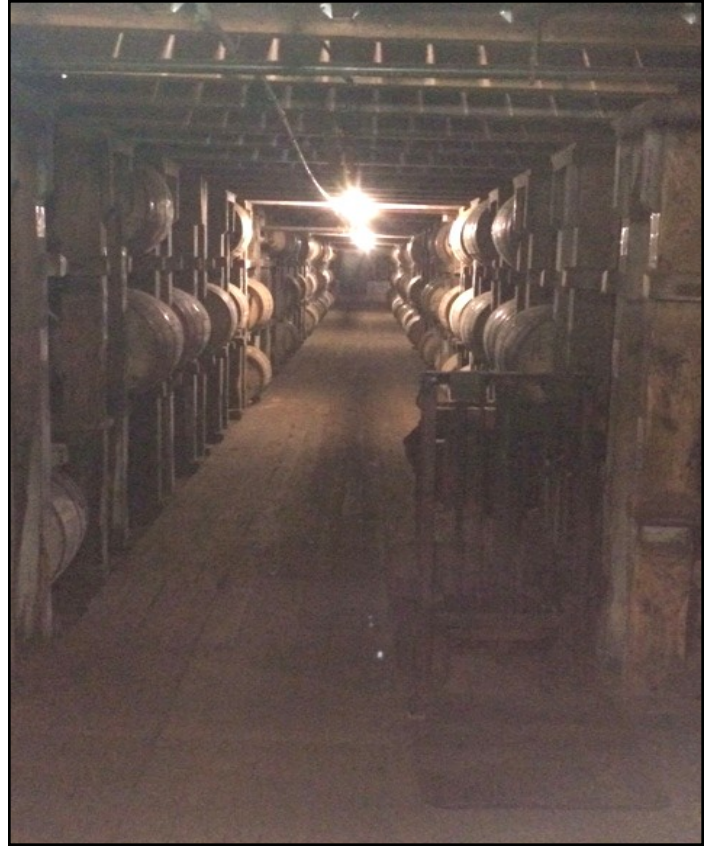
Alabama bourbon aficionados and budding enthusiasts will soon have the opportunity to pick up a special bottle of the Kentucky spirit that was hand-selected, just for them!

ABC Assistant Administrator William Thigpen, Product General Manager Randall Smith, Product Operations Director Nick Ketter

and other members of ABC's Product Management Team recently visited several Kentucky distilleries to personally choose some unique blends just for the Alabama connoisseur.

The team's trip included visits to four sites, along portions of Kentucky's famed *Bourbon Trail*.

- Continued on Page 2



Above left, ABC Team members begin the process of inspecting, smelling and tasting samples from barrels of Barton's 1792 Ridgmont Reserve bourbon. Above right, more than 20,000 barrels of bourbon age and grow rich in flavor by sitting quietly in a Buffalo Trace rickhouse.

Team members began their trek through the Bluegrass State at Heaven Hill Distilleries in Bardstown. Heaven Hill President Max Shapira greeted the group and gladly provided an in-depth recollection of his family's history and success in the spirits business. A tour of the Bourbon Heritage Center and several rick houses at the distillery, as well as the Evan Williams Bourbon Experience in Louisville followed.

The first barrel selection was conducted at the Four Roses Distillery in Cocks Creek, Kentucky. Master Diller Jim Rutledge happily explained the complex recipes used to make his





Buffalo Trace's Beau Beckman (left) watches Product General Manager Randall Smith carefully pour bourbon into tasting glasses.

distinctive *Four Roses* bourbon. He presented 20 barrels of his most-prized stock for the team's consideration. Each barrel was between nine and 12 years of age. After careful deliberation over the single barrel-barrel proof and the single barrel private selection, several casks were reserved for bottling.

The next stop was back in Bardstown at the Barton 1792 Distillery. Master Distiller Ken Pierce provided a guided tour through one of the many rick houses on property. The team evaluated each and every barrel of the *1792 Ridgemont Reserve* that had been hand-selected by Pierce before making a final decision.

That evening, the team was graciously hosted by Sazerac President and CEO Mark Brown at the company's Louisville headquarters. Members had the enviable

opportunity to discuss the spirits business with Brown, widely-regarded as one of the industry's leading experts.

The final stop of the trip was the Buffalo Trace Distillery in Frankfort. The team was provided samples from five of the distillery's top and most unique brands – *Blanton's*, *Buffalo Trace*, *Eagle Rare*, *Elmer T. Lee*, and *W.L. Weller*. After thorough consideration and much discussion, multiple barrels full of mouth-watering, one-of-a-kind tastes were chosen and set aside for the "Heart of Dixie's" most ardent bourbon admirers.

All of the single-barrel and small-batch bourbons selected by the ABC team should be bottled and on our store shelves by late fall. So, be on the look-out for those bottles with the special gold and silver labels, signifying that they were especially chosen for Alabama customers by our Product Management team.



Representatives from Sazerac, RNDC, and Buffalo Trace pose with ABC team members before departing for Alabama.

Alabama Jack Daniel Cooperage opens

A state-of-the-art facility that produces oak barrels that help give Jack Daniel's whiskey its color and rich flavor officially opened last month in Lawrence County, Alabama.

Alabama Governor Robert Bentley, ABC Board Administrator Mac Gipson, Assistant Administrator William Thigpen, state economic development officials and Brown-Forman/Jack Daniel's leaders were on hand to help celebrate the grand opening of the Jack Daniel Cooperage in Trinity, a community near Decatur. A cooperage is a place where wooden barrels are made and/or repaired.

The brand new facility,



located in the Mallard Fox West Industrial Complex, will employ 200-plus workers when fully operational. The cooperage produces the solid American white oak barrels that are toasted and charred for maturing Jack Daniel's Tennessee Whiskey, the No. 1-selling whiskey brand in the

world. According to company officials, the spirit is enjoyed in more than 160 countries.

Governor Bentley, who helped cut the ribbon for the grand opening, said the cooperage is a welcomed addition to Lawrence County's economy.

"Providing new jobs to Alabama residents is my priority, and I appreciate Jack Daniel's officials for expanding to Trinity, Alabama, and creating 200 jobs. We are proud to know that hard-working Alabamians will produce the company's classic solid white oak barrels."

During the grand-opening festivities, Jeff Arnett, Jack Daniel's master distiller, presented Mr. Gipson with an





Jeff Arnett, Jack Daniel's master distiller, (second from left) presented ABC Administrator Mac Gipson with an engraved barrel top. Governor Robert Bentley and Erin Schlader of Brown-Forman joined in.

engraved barrel top to signify the company's deep appreciation for the strong relationship between Jack Daniel's and the Alabama ABC Board.

"We're excited to be part of this important business decision and look forward to strengthening our affiliation with Jack Daniel's in the future," said Gipson. "I deeply appreciate the kind gift and will display it prominently."

Jack Daniel's historical ties to Alabama weren't forgotten during the event. Back in the early 1900s when Tennessee went dry prior to National

Prohibition, the nephew of company founder Jack Daniel moved operations to Birmingham.

Arnett said the barrel is responsible for all the color of Jack Daniel's Tennessee Whiskey and more than half of its flavor and character.

"The barrel couldn't be more important to our whiskey making process, and

helps impart the quality and character of our whiskey that folks have come to know and expect when they see Jack Daniel's," Arnett added.

Arnett, a University of Alabama graduate who owns land in Limestone County, said the event was like a "homecoming" for him.

The cooperage is currently producing about 400 barrels per day and that number is expected to rise to around 700 barrels in the coming weeks. Wood for the barrels comes from the company's stave mills in Stevenson, Alabama, and Clifton, Tennessee, both of which are in close proximity to the distillery in Lynchburg, Tennessee.



ABC Administrator Mac Gipson receives a plant tour from Jack Daniel Cooperage executives.

September 1

Ben Burdette, Enforcement

Jonathan Winters, Enforcement

Robert Warren, Store #132

September 2

Michelle Majors, Accounting

Lillie Smith, Store #115

September 3

Michael Downing, Store #54

Angie Tongol, Store #25

Damon Golatte, Information Technology

September 4

Kim Hood, Store #114

Carrie Harkin, Store 3104

September 5

Tamara Glover, Store #25

September 8

Dollie Watson, Store #1

Selene McGuire, Store #49

Annie Hall, Store #229

September 9

Joey May, Enforcement

Andrian Bates-Jenkins, Store #88



September 10

Elaine McConnell, Store #64

September 12

Marlow Evans, Warehouse

Sequoia Lewis, Warehouse

Lynsey Coston –Haynie, Store #156

September 13

Morris Arnold, Warehouse

September 14

Rod Williams, Store #5

September 15

Donna Speights, Store #11

Jonika Croner, Store #17

September 16

Gary Humphrey, Enforcement

Jennifer Holton, Stores

Kenneth Johnson, Warehouse

Wanda Smith, Store #6

Teretha Richardson, Floater D#9

September 17

DeeDee Adkins, Store #16

September 18

Tyler Bagley, Enforcement

Martha Wise, Supervisor District #3

Asheka Jackson, Store #5

September 19

Roy Walker, Retiree

September 20

Chad Holton, Information Technology

Sonequa Burton, Store #102

September 22

Sarah Davis, Enforcement

Richard Tillie Warehouse

September 23

Gary Price, Enforcement

Amy Gilbert, Supervisor District #11

Debra Larison, Stores Director

September 24

Litesha Paige, Store #102

Kevin Dean, Store #40

September 25

Bea Thorne, Enforcement

Sam Hayward, Store #11

Bost Miller, Store #14

**September 26**

Jason Ward, Enforcement

Judy Boykin, Store #137

Jodie Roden, Store #129

September 27

Brian Wiggins, Enforcement

Janet Williams, Store #44

September 28

Renita Tucker, Store #115

September 29

Phillip Beasley, Floater D#1

September 30

Ruth Norris, Store #40

Gwanda Goldsmith, Store #135



August 6

Toney Allen, Store #180

August 11

Angelia Jones, Store #32

August 18

Lakeshia Oliver, Store #180

August 28

Millicent Grace, Store #32

August 31

Susan Jerinigen, Store #68

Brandon Wright, Store #125



Mickey Byrd, District #13

Glenn Vines, Store #127

Vevel Spears, Product Management

John Rogers, Information Technology

Product Management



**Catherine Sistrunk,
in Product
management has a
new Grandbaby,
Journee Nekol was
born on 07/04/14
and she weighed 7lbs
10 oz and she is 20
inches.**

Congratulations Cat!

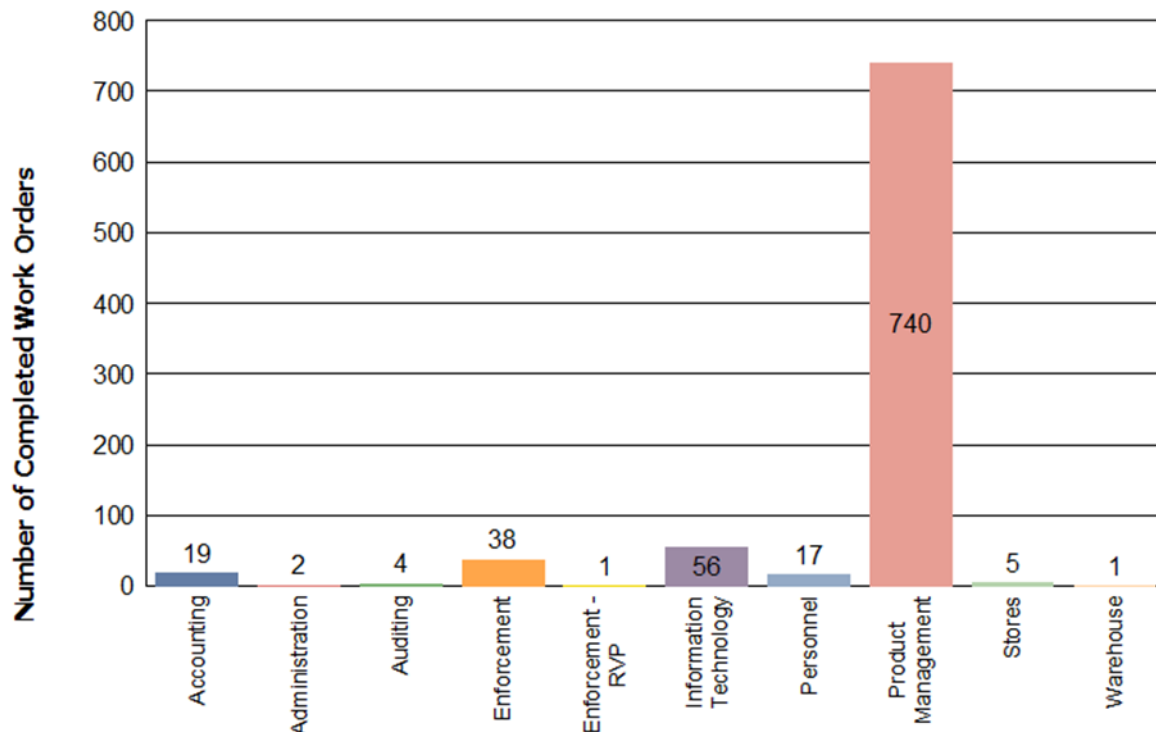
Information Technology

Completed Work Orders by Department

Dates displayed in
Central Daylight Time

From 6/1/2014
To 6/30/2014

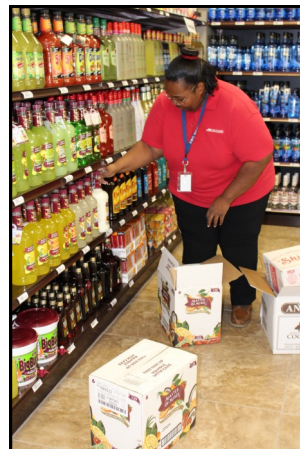
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Welcome Store #78 in Wedowee



Present for the official grand opening of Store #78 in Wedowee were (from left) Debra Larison, Wedowee Police Chief Jay Stone, ABC Administrator Mac Gipson, Debra Moore, store manager Robert Frazier, Mayor Tim Coe (cutting ribbon), Councilman A.J. Sims, Assistant ABC Administrator William Thigpen, councilwomen Elizabeth Knight and Willie Maude Brown, district supervisor Michelle Collins and Rhonda Cox.





The month of August was designated as National Catfish Month by Congress in the late 1980s to pay tribute to an outstanding American product that contributes to our nation's economy, while providing consumers with a healthy, safe and great-tasting food.

The majority of U.S. Farm-Raised Catfish is produced on family-owned farms in the states of Mississippi, Alabama, Arkansas and Louisiana, where many of these growers are second- or third-generation farmers.

Catfish farmers feed their fish grain-based pellets made primarily of soybeans and corn, which are grown by American farmers. When the catfish reach market size, they are harvested and delivered to processing plants, many of which are located in rural areas where they are major sources of employment and the primary driver for the area's economy.

CATFISH FUN FACTS

- Most Catfish are found in fresh water.
 - Catfish don't have scales.
- The “whiskers” that make catfish look like cats are really barbels, the barbels are covered with tastebuds that allow the fish to find food in the murkiest of water.
- Fresh water catfish are usually egg layers and will watch over their eggs until they hatch.
 - A female blue catfish can produce as many as 100,000 eggs at a time.
 - Most catfish have small eyes and rely on taste, smell, and hearing.
- Catfish is an excellent source of protein, is low in saturated (bad) fat and is a moderate source of polyunsaturated (good) fat and omega-3 fatty acids.
 - U.S. Farm-Raised Catfish is the No. 1 farm-raised finfish in America.
- More catfish is produced in the United States on a yearly basis than all other farmed fish combined.
 - In the year 2000, Americans ate more than a pound of catfish per person. Texans eat more catfish than any other state in America.
- The catfish is the official fish of the state of Missouri.
- Catfish is the fourth most popular fish in the United States.



Ninety-four percent of all US Farm-Raised Catfish is raised in Alabama, Arkansas, Louisiana, and Mississippi. Belzoni, Mississippi claims to be the catfish capital of the world.

Back to School Recipes



Orangeade

Ingredients

2 Cups water

1 ½ cups white sugar

6 cups water

1 ½ cup freshly squeezed orange juice

1/3 cup freshly squeezed lemon juice

Directions

Bring 2 cups water and sugar to a boil in a small saucepan; cook at a boil for 3 minutes, stirring to dissolve sugar, and creating a simple syrup.

Combine simple syrup, 6 cups water, orange juice, and lemon juice in a large pitcher; refrigerate until cold.



Peanut Butter Berry–Wich

Ingredients

- 2 slices whole-wheat bread or Banana Bread
 - 1 tablespoon natural peanut butter
- 1 tablespoon softened (reduced-fat) cream cheese
 - 2 medium strawberries, hulled and sliced
 - 1 teaspoon honey

Preparation

Lay the bread slices on a work surface. Spread the peanut butter on one slice and the cream cheese on the other. Arrange strawberry slices in an even single layer on top of the peanut butter. Drizzle the honey on the berries and then place the other slice of bread with the cream cheese on top. Cut into halves or quarters.

Back to School Recipes



S'mores

Ingredients

- 3 tablespoons butter
- 1 bag (10 ounce) marshmallows
- 6 cups rice-crisp cereal
- 1 cup melted semisweet chocolate chips
- 7 1/2 rectangular graham crackers (or 15 squares)
- 1 cup marshmallow crème (such as Fluff)

Preparation

In a medium saucepan, melt butter over medium heat. Stir in marshmallows and cook, stirring, until smooth, 2 minutes; remove from heat. In a bowl, combine marshmallows with cereal; mix well. In the bottom of a 9" x 13" pan, spread half of cereal mixture into a thin, even layer. Top with warmed chocolate. Place graham crackers in a single layer over chocolate, breaking crackers as needed to fit; top with crème. Spread remaining half of cereal mixture over crème; press lightly to cement layers together. Let s'mores sit at room temperature for at least 15 minutes before cutting and serving.

If you would like to have something placed in the Newsletter
please use the following contacts:

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or Dean Argo (dean.argo@abc.alabama.gov)

Store Personnel should contact their District Supervisor!

**If you have any questions please do not hesitate to
contact me either by phone or email.**

Debra S. Moore